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TITLE : FRESHNESS-KEEPING AGENT FOR VEGETABLE AND FRUIT

ABSTRACT : PURPOSE: To obtain the subject freshness-keeping agent effective in preventing the discoloration, withering, etc., of vegetables, fruits, etc., and keeping the freshness in excellent state over a long period by using a fatty acid monoglyceride as an active component.

CONSTITUTION: The objective freshness-keeping agent for vegetables, fruits, etc., can be produced by using a fatty acid monoglyceride such as capric acid monoglyceride, lauric acid monoglyceride, caproic acid monoglyceride and stearic acid monoglyceride as an active component. The fatty acid monoglyceride is dissolved in a water-soluble solvent such as water, ethanol, glycerol or sorbitol at a concentration of about 0.1-10wt.% and the solution is sprayed to vegetables, fruits, etc., or the vegetables, fruits, etc., are immersed in the solution for about 60sec.

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